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OCTOBER 1986 - SEPTEMBER 1987

PATRICIA E. BREMNER
AND
M. EILEEN COLLINS
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PREFACE

This bibliography is a list of technical publications and papers by personnel of the U.S. Army Natick Research, Development and Engineering Center and its contractors for the period October 1986 through September 1987. The arrangement is by organizational elements. Previously unreported items from past years are also listed. A patent issued to personnel in FY87 is included as a separate listing.

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